# I. *A* Method *of preparing* Specimens *of* Fiſh, *by drying their* Skins, *as practiſed by* John Frid. Gronovius, *M. D. at* Leyden.

*There are requiſite for this Purpoſe,*

*Read at a Meeting of the* Royal Society, *on* March 4. 1741-2.

A Pair of Sciſſars, with very fine Blades, and ſharp Points.

Small wooden Plates (of the Lime-tree, or wooden Trenchers).

A very fine Needle.

Slips of Parchment as large as the Fiſhes.

Minnikin Pins, or ſmall Pins.

Take hold of the Fiſh with your Left Hand, ſo as that the Belly may be towards the Hollow of your Hand, and its Head pointed to your Breaſt. Then with the Needle make a Wound behind its Head, into which introduce one of the Points of your Sciſſars, cutting gently from thence along to the Tail. If you would preſerve the Right Side, the Sciſſars are to be conducted on the Left Side of the Fin. This being done from the Head to the Tail, the Sciſſars are to be pointed deeper, and the Fleſh divided quite to the Back-bone. Then turn the Fiſh with its Back downward, and its Belly upward, and proceed in the ſame manner, cutting with the Sciſſars through both Head and Jaws. Take away the Brain and Gills. The Fiſh then eaſily parts, the Inteſtines appear, which may be eaſily taken away. The Back-bones are then to be cut aſunder, the Fiſh is to be waſhed, rubbed till it is dry with a Linen Cloth, and placed upon a Board, in ſuch a manner as that the Skin,



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covered with its Scales, may lie uppermoſt, and all the Fins and Tail are to be expanded with Pins. Let it then be expoſed to the Sun, if in Summer, or, if in Winter, to the Fire, till the Skin grows quite dry and hard, when it muſt be turned, and the Fleſh expoſed to the Sun or Fire, till it is alſo dry; and then the Skin may be ſeparated from the Fleſh with very little Trouble, and, being put betwixt Papers, muſt be preſſed flat. But as a ſort of glutinous Matter, in preſſing, is always forced out from betwixt the Scales and the Skin, a Piece of Parchment is to be laid under the Fiſh, which is eaſily ſeparated from the Scales, but Paper always ſticks: For this Reaſon it is neceſſary, that after an Hour or two, a freſh Piece of Parchment ſhould be applied: And thus, in the Space of 24 Hours, the Fiſh is prepared.

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## II. *A Letter from Capt.* William Gordon *to Capt.* Samuel Mead, F. R. S. *incloſing an Account of the* Fire-ball *ſeen* Dec. 11. 1741.

*SIR,*

*Read* March 4. 1741-2. AT your Deſire I have ſent you a Deſcription, as exact as poſſibly I can remember, of the Meteor which I ſaw on *Friday* the 11th of *December*, coming by Water from the City to *Whitehall*.

I really at firſt took it for ſome artificial Fire-work, but was ſoon undeceived by the different Forms it appeared in, and the Routs it took through the Regions of the Air. I find it was ſeen by ſeveral People here,